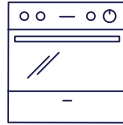


KUNAFBA BASKET



SERVINGS

1



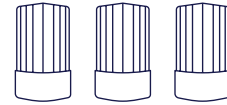
METHOD

BAKE



TIME

45 MINUTES



DIFFICULTY

HARD

Senior Chef de Partie Kareem Askar created this DoubleTree Cookie-inspired kunafa recipe, taking note from kunafa's roots tracing to the 10th century as a classic Arabian dessert. Traditionally, kunafa is enjoyed with a hot cup of tea.

INGREDIENTS

DOUBLETREE COOKIE	1
MANGO PUREE	1 TSP
KUNAFBA DOUGH	1 C
SUGAR SYRUP	1 TBS + 2 TSP
MANGO (FRESH)	$\frac{2}{3}$ C
GHEE	1 TSP
ARABIC KISHTHA	$\frac{1}{4}$ C
PISTACHIO POWDER	$\frac{3}{4}$ TSP

PROCESS

Preheat the oven to 355°F. Bake the Cookie in the oven for 11 minutes.

Mix the kunafa dough with ghee and pistachio powder. Take a silicone muffin tray and spread the kunafa dough, forming a basket and bake in the oven for 8 minutes.

Cut the mango into a circle using a cutter with a thickness of 0.5 cm, then cut the Cookie with the same cutter.

Assemble by placing the mango as the base, followed by the Cookie and one more layer of mango. Then place the kunafa basket on top, adding some crushed DoubleTree Cookies in the basket. Pipe the Arabic kishtha onto the filled basket, adding the mango puree on top. Sprinkle some crushed DoubleTree Cookies on top. Finally, pour the desired amount of sugar syrup over the Kunafa DoubleTree Cookie Basket and serve.

